

free of an active leavening agent] .

2. (Amended) The dough article of claim 1 further comprising an inert gas containing less than 4% residual oxygen disposed within the container and within the dough [wherein the dough is substantially free of a CO<sub>2</sub> gas producing leavening agent].

5. (Amended) The dough article of claim [1] 2 wherein the inert gas is nitrous oxide or nitrogen or carbon dioxide or mixtures of these gases.

6. (Amended) The dough article of claim [1] 2 wherein the inert gas is a mixture of carbon dioxide and nitrous oxide.

8. (Amended) The dough article of claim [1] 2 wherein the gas-impermeable container comprises a pouch.

9. (Amended) The dough articles of claim [1] 2 wherein the gas-impermeable container comprises a baking pan.

14. (Amended) The dough article of claim 1, further comprising fat wherein the fat does not exceed about 25% of the dough by weight.

27. (Amended) A ready-to-use dough article, comprising:

a substantially gas-impermeable container;

a[n elastic gluten based] dough [having a cellular network] disposed within the container, comprising:

flour and sugar wherein the ratio of sugar to flour is in a range of about 0.0 to 0.75

to 1, [a fat, water wherein the water activity is less than about 0.85] and an

encapsulated leavening ingredient; and

an inert gas disposed within the container containing less than about 4% residual oxygen.